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Agricultural
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Livestock and
Seed Program

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I **NSTITUTIONAL**

M **EAT**

P **URCHASE**

S **PECIFICATIONS**

**FOR CURED, DRIED, SMOKED AND FULLY-COOKED
BEEF PRODUCTS
SERIES 600
INTERIM**

APPROVED BY USDA

EFFECTIVE DATE - June 1, 1993

INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS

FOR CURED, DRIED, SMOKED AND FULLY-COOKED BEEF PRODUCTS

SERIES 600

The United States Department of Agriculture (USDA) through its Agricultural Marketing Service (AMS) develops and maintains the Institutional Meat Purchase Specifications (IMPS) for meat and meat products. The complete IMPS series includes the following ten documents:

General Requirements

Quality Assurance Provisions

Fresh Beef.....	Series 100
Fresh Lamb and Mutton	Series 200
Fresh Veal and Calf.....	Series 300
Fresh Pork.....	Series 400
Cured, Cured & Smoked, & Fully Cooked Pork Products.....	Series 500
Cured, Dried, Smoked and Fully-Cooked Beef Products	Series 600
Variety Meats and Edible By-Products	Series 700
Sausage Products	Series 800

These specifications are recommended for use by any meat product procuring activity. For assurance that procured items comply with these detailed requirements, the USDA, through its Meat Grading and Certification Branch, provides a voluntary Meat Certification Service. For labeling purposes, only product Certified by the Meat Grading and Certification Branch (MGCB) may contain the letters "IMPS" on the product label. Purchasers desiring this service should contact:

USDA, MRP, AMS, Livestock and Seed Program
Meat Grading and Certification Branch
Stop 0248, Room 2628 S-Bldg
1400 Independence Ave., SW
Washington DC 20250-0248 PHONE: (202)-720-1113 FAX: (202)-690-4119

Internet Address: <http://www.ams.usda.gov/lsg/lsg-mg.htm>

For any assistance regarding these documents and for additional copies, please contact:

USDA, MRP, AMS, Livestock and Seed Program
Standardization Branch
Stop 0254, Room 2628 S-Bldg
1400 Independence Ave. SW
Washington, D.C. 20250-0254 PHONE: (202)-720-4486 FAX: (202)-720-1112

IMPS Ordering Checklist

The following checklist will assist the purchaser in providing contractual language necessary to describe the IMPS product and service desired. Each element within the checklist is further defined within Section **I. ORDERING DATA TO BE SPECIFIED BY THE PURCHASER**.

- A. Item Number** (See page 5.)
 - Special instructions
 - Purchaser Specified Options (PSO)
 - Added ingredients
 - Mechanical tenderization
- B. Grade and Special Requirements** (NA)
- C. State of Refrigeration** (see IMPS GENERAL REQUIREMENTS, section I. MEAT HANDLING)
 - Chilled
 - Frozen
- D. Fat Limitations** (See page 5.)
- E. Portion Cut Weight, Thickness, and Shape** (NA)
- F. Weight Range** (See TABLE I on page 6.)
- G. Netting and Tying** (See page 7.)
- H. Packaging and Packing** (See page 7.)
- I. Quality Assurance** (See IMPS QUALITY ASSURANCE PROVISIONS.)
 - Method of examination
 - Acceptable Quality Levels (AQLs)
 - Certification - (See page 7 and refer to the IMPS GENERAL REQUIREMENTS, Section III)
- J. USDA CERTIFICATION** (See page 7.)

I. ORDERING DATA - TO BE SPECIFIED BY THE PURCHASER

A. ITEM NUMBER

1. Special Instructions

The purchaser shall specify (1) IMPS item number and product name to be purchased; and (2) applicable options, modifications, and special instructions to the requirements of the IMPS. All items in this series are listed in **Table I INDEX FOR IMPS CURED, DRIED, AND SMOKED BEEF PRODUCTS** on page 6. The detailed requirements for each item are listed within the **MATERIAL SECTION AND ITEM DESCRIPTIONS** section of this document. In conjunction with other markings that may be required in the General Requirements and by Food Safety and Inspection Service (FSIS) Regulations, the IMPS item number and the product name (listed in Table 1.) shall be used for marking of shipping containers. The product names have been reviewed and approved by USDA, FSIS, Regulatory Programs, Standards and Labeling Division, Washington, DC.

2. Purchaser Specified Options (PSO) (which require purchaser selection) (NA)

3. Added Ingredients (See "PRODUCTS CONTAINING ADDED SOLUTIONS," page 10.)

4. Mechanical Tenderness (NA)

5. Class (NA)

6. Style

- a. - Whole
- b. - Sliced

Unless otherwise specified, any item in this series may be ordered sliced. Purchasers shall specify slice thickness requirements. Purchasers should avoid specifying portion weights for sliced product except for those items that have been pressed and formed.

B. GRADE AND SPECIAL REQUIREMENTS (NA)

C. STATE OF REFRIGERATION - See IMPS General Requirements.

- 1.- Chilled - 28⁰F to 40⁰F (-2.2⁰C to 5⁰C)
- 2.- Frozen - 0⁰F or lower (-17.8⁰C)

If the purchaser fails to specify state of refrigeration, the product shall be delivered chilled.

D. FAT LIMITATIONS. (See page 10 and each individual item description.)

E. PORTION WEIGHT AND THICKNESS TOLERANCES (NA)

F. WEIGHT RANGE - See Table I for suggested weight ranges. Other weight ranges may be ordered if desired.

TABLE I - INDEX FOR IMPS CURED, DRIED, AND SMOKED BEEF PRODUCTS

ITEM	PRODUCT	WEIGHT RANGE 1	WEIGHT	WEIGHT
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NO.			RANGE 2	RANGE 3
600	BEEF BRISKET CORNED, CANNED	UNDER 6 POUNDS	6-10	10-15
601	BEEF BRISKET, BONELESS, DECKLE OFF, CORNED	UNDER 9 POUNDS	9-14	14-UP
602	BEEF KNUCKLE, PEELED, CORNED	UNDER 8 POUNDS	8-15	15-UP
603	BEEF KNUCKLE, PEELED, DRIED	UNDER 5 POUNDS	5-8	8-UP
604	BEEF TOP (INSIDE) ROUND, CORNED	UNDER 16 POUNDS	16-27	27- UP
605	BEEF TOP (INSIDE) ROUND, DRIED	UNDER 10 POUNDS	10-15	15-UP
606	BEEF BOTTOM (GOOSENECK) ROUND, CORNED	UNDER 11 POUNDS	11-18	18-UP
606A	BOTTOM (GOOSENECK) ROUND, HEEL OUT, CORNED	UNDER 15 POUNDS	15-22	22 UP
607	BOTTOM (GOOSENECK) ROUND, HEEL OUT, DRIED	UNDER 8 POUNDS	8-14	14-UP
608	BEEF OUTSIDE ROUND, CORNED	UNDER 11 POUNDS	11-18	18 UP
608A	BEEF ROUND, EYE OF ROUND, CORNED	UNDER 3 POUNDS	3-5	5-UP
609	BEEF RUMP BUTT CORNED	UNDER 8 POUNDS	8-14	14-UP
611	BEEF PASTRAMI	AS SPECIFIED BY THE PURCHASER		
612	BEEF FAJITA STRIPS	1/4-POUND, 1/2-POUND, 1-POUND, OR BULK PACKED		
613	BEEF TONGUE, CURED, TRIMMED	3-5 POUNDS		
614	BEEF TONGUE, CURED & SMOKED, TRIMMED	3-5 POUNDS		
617	PROCESSED DRIED BEEF	UNDER 8 POUNDS	8-14	14-UP
618	SLICED PROCESSED DRIED BEEF	1/4-POUND, 1/2-POUND, 1-POUND PACKAGES, OR BULK PACKED		
619	SLICED DRIED BEEF			
620	SLICED DRIED BEEF, ENDS AND PIECES			
FULLY-COOKED BEEF PRODUCTS				
621	BEEF, COOKED CURED, CHUNKED AND FORMED	UNDER 8 POUNDS	8-14	14-UP
622	BEEF SLICED COOKED CURED, CHUNKED AND FORMED	16, 17, 18, 20 SLICES PER POUND		
623	BEEF TOP (INSIDE) ROUND, COOKED	14-17	17-20	20-23
623A	BEEF TOP (INSIDE) ROUND, CAP-OFF, COOKED	UNDER 14 POUNDS	14-20	20-UP
624	BEEF OUTSIDE ROUND, CORNED, COOKED	UNDER 10 POUNDS	10-16	16 UP
625	BRISKET, BONELESS, DECKLE OFF, CORNED, COOKED	UNDER 9 POUNDS	9-12	12 UP
626	BEEF BRISKET, BONELESS, DECKLE OFF, TRIMMED, CORNED, SEASONED, COOKED, SPECIAL	UNDER 7 POUNDS	7-10	10 UP
627	BEEF KNUCKLE, PEELED, COOKED	7-8	8-10	10-up
628	BEEF LOIN, TOP SIRLOIN BUTT, CENTER CUT, BONELESS, COOKED	UNDER 5 POUNDS	5-9	9-UP
629	BOTTOM (GOOSENECK) ROUND, HEEL OUT, COOKED	17-20	20-24	24-28
630	BEEF RIBEYE ROLL, BONELESS, COOKED	UNDER 8 POUNDS	8-10	10-12
631	CHARBROILED BEEF PATTIES	2, 3, 4 OR 5 OUNCE COOKED PATTIES		

Because it is impractical to list all weight ranges for the above products that purchasers may need, those included in the index table are suggested weight ranges only.

Purchasers may select any alternate weight range desired.

Weights for cured beef products reflect their drained weight. Draining shall be accomplished on a conventional rack or shelf; and, at the time of weighing, the product shall be practically free of dripping pickle.

G. NETTING AND TYING

When tying is required, stretchable netting (or any other equivalent material) shall be used to make roasts firm and compact. Unless otherwise specified, roasts shall be netted so that all portions are held intact, without any portions protruding through the ends of the netting. Alternatively, roasts may be string tied by loops of twine uniformly spaced at no more than approximately 2 inch (5.1 cm) intervals girthwise (perpendicular to item length). When girthwise tying does not make roasts firm and compact, lengthwise tying shall also be used.

H. PACKING AND PACKAGING

Purchaser shall specify packaging and packing for delivery of product (See IMPS General Requirements, Section II, for details.)

I. QUALITY ASSURANCE

The purchaser may consult the IMPS Quality Assurance Provisions for options regarding production examination and lot acceptance criteria in terms of acceptable quality levels (AQL's).

J. USDA CERTIFICATION - When requested, the purchaser shall specify within a contract or purchase order that product shall be certified by USDA, AMS, Meat Grading and Certification Branch. The purchaser shall consult the IMPS Quality Assurance Provisions for options regarding product examination and lot acceptance criteria in terms of acceptable quality levels (AQL's). For more information regarding this service, contact:

USDA, MRP, AMS, Livestock and Seed Program
Meat Grading and Certification Branch
Stop 0248 Room 2628 S-Bldg
1400 Independence Ave. SW
Washington, D.C. 20250-0248 Phone: (202) 720-1113 Fax: (202)-690-4119

Internet Address: <http://www.ams.usda.gov/lsg/lsg-mg.htm>

II. MATERIAL SECTION

All product offered must comply with the following material requirements and the

individual item descriptions. For certification, an end item evaluation shall be performed on product samples in accordance with the

A. IMPS QUALITY ASSURANCE PROVISIONS.

Product shall have at least a moderate degree of meatiness, based on a composite evaluation of thickness of muscling and quantity of intermuscular and internal fat. Except for ground items, dark cutting and/or callused beef is not acceptable. All meat shall be practically free from bruises, blood clots, bloody tissue, blood discoloration, scores, miscuts, hook marks, bone dust, or any other conditions which would negatively affect the use of the product.

The finished product shall show no evidence of freezing, defrosting, or mishandling, and shall be free of any "off" or foreign odors. Cuts that exhibit yellow colored or excessively oily fat are unacceptable. The product shall reflect the appropriate style, shape, and weight range, curing, boning, defatting, smoking, cooking, packaging, packing, and state of refrigeration (as applicable).

Cured products shall be mildly and thoroughly, but not excessively, cured. In addition, the color of the lean meat shall be characteristic of a thoroughly cured product without evidence of greening, streaking, or other discoloration (a slightly two-toned or iridescent color is permissible).

Corned beef cuts shall be at least moderately thick-fleshed and moderately plump. The cut surface of the lean muscle shall be at least moderately firm and fine-textured. Also, it shall be a uniform (slightly two-toned or iridescent permissible) bright color ranging from light pink to medium red. The fat shall be at least moderately firm and smooth.

Smoked tongues shall have the characteristic aroma and appearance of a well-smoked product and shall be fairly dry on the exterior, but not excessively dried or scorched. All products requiring drying shall be smoked and dried to a fairly uniform dryness and firmness throughout without extreme hardness.

Processed dried beef products shall be thoroughly smoked, cooked and shall be practically free from air holes, pockets of moisture, rendered fat, and gelatinous material. Any encrusted salt, extraneous matter, and smokehouse residue shall be closely removed by careful light brushing or wiping (no washing), without damage to the product. Stockinettes, strings, and similar hanging devices shall be completely removed and excluded. Drying shall be in accordance with all Food Safety Inspection Service (FSIS) regulations.

Unless otherwise specified, surface fat thickness for all corned, cooked, and smoked beef products shall not exceed 0.25 inch average depth (0.5 inch at any one point). All

dried beef products shall be practically free of surface fat and shall have no more than a small amount of inter and intramuscular fat.

B. CUTTING REQUIREMENTS

Individual whole muscle beef cuts cited in this specification shall be "recognizably cut." A "recognizably cut" item, when compared to the corresponding IMPS description, shall not have more than a small amount (exceeding 4 percent of cut weight) of adjacent cut(s) added to, or lean removed from the major muscles of the item. The cutting, trimming, and boning of the cuts shall be accomplished with sufficient care to allow each cut to retain its identity and to avoid objectionable scores in the lean. Ragged edges shall be removed close to the lean surfaces. All cuts shall be made in a straight line approximately perpendicular to the outer "skin" surface.

C. TRIMMING REQUIREMENTS

Cuts may have a minor amount of trimming done after curing, but to prevent microbial contamination of fully cooked beef products, trimming shall be completed prior to cooking or smoking. Cuts that have been excessively trimmed in order to meet specified weights, or which do not meet specification requirements for any reason, are not acceptable.

Trimming of external fat shall be accomplished by smoothly removing the fat following the contour of the underlying muscle surface. Beveling of the edges only is not acceptable. Two terms used for describing surface fat limitations are (1) maximum fat thickness at any one point and (2) average fat thickness. The maximum fat thickness at any one point is evaluated by visually determining the areas of a cut which have the thickest fat depositions and measuring the thickness of fat in these areas.

The actual measurements of fat are made on the edges of the cut and by probing or scoring the overlying fat as necessary in a manner that reveals the actual fat thickness and any natural depression or seam which could affect the measurement. When a natural depression occurs in a muscle, only the fat above the portion of the depression that is more than 0.75 inch (19 mm) in width is considered.

When a seam of fat occurs between adjacent muscles, only the fat above the level of the involved muscles is measured. The average fat thickness is determined by evaluating the thickness of fat, as described above, over the various areas of the fat surface in relation to the surface area that each thickness represents.

When an item is specified to be "Defatted," 90 percent of the surface fat shall be removed. Any remaining surface fat shall not exceed a 1/8 (3 mm) maximum depth.

D. FAT LIMITATIONS

MAXIMUM AVERAGE FAT THICKNESS	MAXIMUM FAT AT ANY ONE POINT
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1/4 inch (6 mm)	1/2 inch (13 mm)
Practically free (75% lean exposed)	1/4 inch (6 mm)
Defatted (90% lean exposed)	1/8 inch (3 mm)

Note: When average fat thicknesses are specified in an item description, the appropriate "MAXIMUM AT ANY ONE POINT" limitation shall apply.

E. PRODUCTS CONTAINING ADDED SOLUTIONS

Product containing added ingredients shall comply with all FSIS regulations.

Unless otherwise specified by the purchaser in the contract or purchase order, cooked or cooked and cured beef products may not exceed the weight of the fresh uncured article (controlled by FSIS). If purchasers elect to specify levels of added solutions exceeding the green weight, a declaration is required to be printed adjacent to the product name indicating the percent of added solutions. Labeling shall be in strict accordance with all FSIS regulations.

Unless otherwise specified by the purchaser, uncooked corned beef brisket shall not exceed more than 20 percent added solutions; all other cured, uncooked IMPS beef cuts may not exceed 10 percent added solutions (controlled by FSIS). If purchasers elect to specify levels of added solutions exceeding the previously described levels, a declaration is required to be printed adjacent to the product name indicating the percent of added solutions. Labeling shall be in strict accordance with all FSIS regulations.

The purchaser and/or AMS agent maintain the right to verify the amounts of added ingredients using approved testing methods.

III. ITEM DESCRIPTIONS

Note: In addition to the illustrations of muscles contained in this document, a reference for identification of muscles is "A Cross Sectional Muscle Nomenclature of the Beef Carcass" by H. Q. Tucker, et. al., Michigan State University. Copies may be obtained at a nominal cost from: Michigan State University Press, 1405 South Harrison Road, 25 Manly Miles Building, East Lansing, Michigan 48824.

Item No. 600 - Beef Brisket Corned, Canned - This item is prepared from a boneless brisket, which has been corned, seasoned, ground or chopped, canned and fully-cooked. The sliced surface of the finished product shall exhibit a moderately coarse to coarse texture with good cohesion which will hold together as an intact unit when

removed from the can.

All cans of product within each lot shall bear identical can code markings to make them distinguishable from cans of product in other lots. The filled cans shall be vacuum-sealed and thermally processed.

Cans. Cans shall be commercially acceptable, open-top (key opening) style, coated with enamel (or other suitable material) inside and outside, and hermetically sealed. Can sizes shall be as specified by the purchaser.

Item No. 601 - Beef Brisket, Boneless, Deckle Off, Corned - The brisket shall be separated from the carcass as described in IMPS Item 118. The deckle (the hard fat and intercostal meat on the inside surface) shall be removed at the natural seam leaving the thick layer of fat attached to the deckle and exposing the lean (deep *pectoral*) surface lying directly below. The item shall be free of bones and cartilage. The inside surface of the deep pectoral shall be practically free of fat. The thin tissue edge of the web muscle (superficial pectoral) shall be trimmed to expose the lean meat.

Item No. 602 - Beef Knuckle, Peeled, Corned - This boneless item consists of the posterior portion of the full knuckle (*vastus intermedius*, *vastus lateralis*, *vastus medialis*, and *rectus femoris*). The knuckle is separated from the top (inside) round and bottom (gooseneck) round between the natural seams. All bones and cartilages shall be removed. The tendinous ends along the posterior edge of the knuckle shall be trimmed to show no less than 75 percent lean exposed. When specified, the knuckle shall be split lengthwise into approximate equal portions. The knuckle shall have the knuckle cover (tensor fasciae latae), kneecap (patella), surrounding heavy (opaque) connective tissue, and scratchy periosteum removed and excluded. This item shall be skinned of all surface fat and external fascia membrane.

Item No. 603 - Beef Knuckle, Peeled, Dried - The dried knuckle shall be prepared from a Knuckle, Corned, Item No. 602, described herein. This item shall be skinned of all surface fat and external fascia membrane.

Item No. 604 - Beef Top (Inside) Round, Corned - This boneless item consists of the *semimembranosus*, *sartorius*, *adductor*, *gracilis*, and *pectineus* and is separated from the bottom round and knuckle through the natural seams. The *ilio-psoas* may remain if firmly attached. All bones, cartilage, and exposed lymph glands shall be removed. The thick opaque portion of the gracilis membrane shall be removed. When smaller roast are specified, the top (inside) round shall be split by no more than two lengthwise cuts, and subsequent cuts, if necessary, shall be made girthwise separating the item into approximate equal portions.

Item No. 605 - Beef Top (Inside) Round, Dried - The dried top round shall be prepared from a Top Round, Corned, Item No. 604 described herein.

Item No. 606 - Beef Bottom (Gooseneck) Round, Corned - This boneless item consist of the *semitendinosus*, *biceps femoris*, and heel and may contain the *gluteus medius*, *gluteus accessorius*, and *gluteus profundus*. The top round, knuckle, and shank are removed between the natural seams. All bones, cartilage, sacrosciatic ligament, the lean and fat that overlaid the sacrosciatic ligament, popliteal lymph gland, prepubic tendon, and the heavy opaque connective tissue (silver skin) separating the bottom round from the knuckle shall be removed.

Item No. 606A - Beef Bottom (Gooseneck) Round, Heel-Out, Corned - This item shall be as specified for Item No. 606 Bottom (Gooseneck) Round, Corned, except the heel shall be removed through the natural seam and excluded.

Item No. 607 - Beef Bottom (Gooseneck) Round, Heel-Out, Dried - The dried bottom round shall be prepared from a Bottom Round, Heel-Out Corned-Item No. 606A.

Item No. 608 - Beef Outside Round, Corned - The outside round shall consist of the *biceps femoris*, and may contain the *gluteus medius*, *gluteus accessorius* and *gluteus profundus* muscles. The loin end shall expose the *biceps femoris* equal to or larger than the *gluteus medius* (when present). The outside round is separated from the top round, knuckle, heel, and *semitendinosus* (eye of round) between the natural seams. All bones, cartilage, sacrosciatic ligament and the lean and fat that overlaid the ligament, the opaque heavy connective tissue (silver skin) along the ventral side, and the popliteal lymph gland shall be removed.

Item No. 608A - Beef Round, Eye of Round, Corned - This boneless item consists of the *semitendinosus* and shall not be severed on either end. The eye is separated from the top round, outside round, and heel between the natural seams. This item shall be skinned of all surface fat and external fascia membrane.

Item No. 609 - Beef Rump Butt, Corned - The rump butt is the dorsal portion of the bottom (gooseneck) round. It shall be separated from the ventral portion by a straight cut approximately perpendicular to the skinned surface. In addition, it shall be free of cartilage and exposed ligaments.

Item No. 611 - Beef Pastrami - The raw materials may be prepared from any skeletal portion of the beef carcass with the exception of cutaneous, shank, and heel meat which will meet all of the end-item requirements. The beef used shall be practically free surface and seam fat. Unless otherwise specified, the beef used shall yield pieces which have a surface area on one side which is not less than 8.0 square inches (20 sq. cm) and not less than 0.5 inches (13 mm) thick at any point. The raw materials shall be cured, smoked and fully cooked. Unless otherwise specified, smoke flavoring may be used in lieu of smoking.

Item No. 612 - Beef Fajita Strips - Beef strips may be prepared from any portion of the beef carcass with the exception of cutaneous, shank and heel meat. Meat shall be practically free of fat, and shall be seasoned or marinated, and fully cooked. Beef shall be mechanically diced (grinding is not permitted) and at least 75 percent, by weight, of the resulting pieces shall comply with the designated size requirement. To facilitate dicing, the beef may be frozen and/or tempered one time only prior to dicing. Piece size and packaging requirements shall be at the option of the purchaser.

ORDERING DATA: THE PURCHASER MUST SPECIFY OPTIONS DESIRED.

Piece Size Options: A. 1/2 inch x 1/2 inch x 1 inch long
B. 1/2 inch x 1/2 inch x 2 1/2 inches long
C. Other, as specified by purchaser

Item No. 613 - Beef Tongue, Cured, Trimmed - Beef tongue shall be at least moderately short in relation to its width, shall be at least moderately thick and plump, and shall be firm and resilient. Tongues with the tip end removed are not acceptable. The cured beef tongue shall be well trimmed with the tongue root smoothly removed at the base (thick) end, immediately anterior to the hyoid (U-shaped) bones. Practically all major glandular tissue and the entire trachea (windpipe) shall be closely removed and excluded. The hyoid bones and epiglottis (soft palate) shall be removed. Major blood vessels at the base of the tongue, which have been used for pumping, may remain. Also, the cured tongue shall be free from discoloration other than the natural pigmentation that shall be predominantly (51 percent or more) white to light grey.

Item No. 614 - Beef Tongue, Cured and Smoked, Trimmed - The tongue shall be prepared from a Tongue, Cured-Item No. 613. The tongue shall be thoroughly smoked and shall be practically free of encrusted salt, extraneous matter, and smokehouse residue.

Item No. 617 - Processed Dried Beef - Processed dried beef is a coarsely ground, cured, smoked, and fully cooked product that is stuffed in casings or mechanically formed and dried. The raw materials may be prepared from any skeletal portion of the beef carcass with the exception of cutaneous, shank and heel meat that will meet all of the end item requirements.

Item No. 618 - Sliced Processed Dried Beef - Sliced processed dried beef shall be prepared from Processed Dried Beef-Item No. 617. Slices shall be uniform in thickness and shall be 24 or more slices to the inch. Slices shall be fairly intact, and no more than 40 percent of the sample unit may be composed of broken (two or more pieces) slices. No extremely frayed, shredded, small or scrap pieces, or product residue shall

be included.

Item No. 619 - Sliced Dried Beef - Sliced dried beef may be produced from Knuckle, Dried-Item No. 603, Top Round, Dried-Item No. 605, or Bottom Round, Dried-Item No. 607. Slices shall be uniform in thickness and shall be 40 or more to the inch. A minimum of 75 percent of the slices shall be intact. Slices from small end sections, extremely frayed or shredded slices, slices showing string or hanger marks, machine scrap pieces, or other product residue shall not be included.

Item No. 620 - Sliced Dried Beef Ends and Pieces - Sliced dried beef ends and pieces shall be obtained from the regular production of sliced dried beef. The product may consist of frayed, shredded and broken slices, machine scrap sliced pieces, and slices showing string or hanger marks. Other product residue shall not be included.

FULLY-COOKED BEEF PRODUCTS

Item No. 621 - Beef, Cooked, Cured, Chunked and Formed - This product is chunked, cured, cooked beef which is stuffed in casings or formed. A cross sectional view shall be coarse to moderately coarse textured and shall be practically free of fat. Product may be derived from any portion of the carcass except shank and heel meat which will meet end item requirements.

Item No. 622 - Beef, Sliced Cooked, Cured, Chunked and Formed - Sliced cooked, cured beef, chunked and formed shall be prepared from Item No. 621. Slices shall be uniform in thickness and unless otherwise specified by the purchaser, shall be sliced 24 slices or more per inch. No more than 40 percent of the sample unit may be broken slices. Scrap pieces smaller than 2 inches in length shall be removed.

Item No. 623 - Beef Top (Inside) Round, Cooked - The fully-cooked top round shall be prepared as described in Item No. 604, Top Round, Corned, except the item shall not have been corned. The item shall be netted or tied and fully cooked to the degree of doneness specified by the purchaser.

Item No. 623A - Beef Top (Inside) Round, Cap-Off, Cooked - This item shall be prepared from a Top Round, Cooked, Item No. 623, except the *gracilis* muscle, surface fat and exterior fascia membrane shall be removed.

Item No. 624 - Beef Outside Round, Cooked - The fully-cooked outside round shall be prepared as described in Item No. 608, Outside Round, Corned, except the item

shall not have been corned. The item shall be netted or tied and fully cooked to the degree of doneness specified by the purchaser.

Item No. 625 - Beef Brisket, Boneless, Deckle Off, Corned, Cooked - The brisket shall be prepared as described in IMPS Item 601 except the item shall be fully-cooked to the degree of doneness specified by the purchaser.

Item No. 626 - Beef Brisket, Boneless, Deckle Off, Corned, Seasoned, Cooked, Special - The corned, seasoned, and cooked beef brisket shall be prepared as described in Item No. 601. The beef brisket shall be seasoned, corned, and cooked in accordance with FSIS regulations. The surface fat of the superficial pectoral shall not exceed 0.25 inch (6 mm) average depth and shall not exceed 0.5 inch (13 mm) in depth at any point. The fat between the superficial pectoral and the deep pectoral muscle shall be trimmed to not exceed 0.25 inch (6 mm) in depth at any point. To facilitate trimming of fat, the above mentioned muscles may be separated; however, they shall be replaced in approximately their original position and vacuum packaged. The weight of the deep pectoral shall account for the majority of the product. All trimming shall be accomplished prior to cooking. The item shall be fully-cooked to the degree of doneness specified by the purchaser.

Item No. 627 - Beef Knuckle, Peeled, Cooked - The cooked knuckle shall be prepared as described in Item No. 602, Knuckle, Peeled, Corned, except the item shall not have been corned. The item shall be fully cooked to the degree of doneness specified by the purchaser. This item shall be skinned of all surface fat and external fascia membrane.

Item No. 628 - Beef Loin, Top Sirloin Butt, Center Cut, Boneless, Fully Cooked - This fully cooked item contains the *longissimus dorsi* (if present) *gluteus medius*, and the *biceps femoris*. All other muscles shall be removed. When smaller roast are specified, this item shall be split lengthwise into approximate equal portions. The short loin end shall be approximately parallel to the round end exposing the *gluteus medius*. On the round end, the *biceps femoris* shall be approximately equal to or larger than the *gluteus medius*. The bottom sirloin shall be removed by a straight cut along the natural seam and continues to the outside surface. All bones, cartilage, sacrosciatic ligament, and the lean and fat which overlaid the ligament (oyster) shall be removed. The item shall be netted or tied and fully cooked to the degree of doneness specified by the purchaser.

Item No. 629 - Beef Bottom (Gooseneck) Round, Heel-Out, Fully-Cooked - The cooked Bottom (Gooseneck) Round shall be prepared as described in Item No. 606A, Bottom (Gooseneck) Round, Heel-Out, Corned, except the item shall not have been corned. The item shall be fully cooked to the degree of doneness specified by the purchaser.

Item No. 630 - Beef Rib, Ribeye Roll, Fully-Cooked - The ribeye roll includes the *longissimus dorsi*, *spinalis dorsi*, *complexus*, and *multifidus dorsi* muscles as described in Item No. 108. The "lip" (*serratus dorsalis* and *longissimus costarum* muscles and related intermuscular fat) on the short plate side shall be removed at the natural seam immediately ventral to the *longissimus dorsi*. This item shall be practically free of

surface fat and intercostal meat. All other muscles, bones, cartilage, backstrap and the exterior fat cover shall be removed. The item shall be fully cooked to the degree of doneness specified by the purchaser.

Item No. 631 - Charbroiled Beef Patties - The charbroiled patties shall be prepared from beef previously certified for compliance with all requirements for IMPS 136A Ground Beef and Vegetable Protein product. The vegetable protein product shall be textured soy flour or concentrate. Approved seasonings may be added to a maximum of 0.75 percent.

Patty formation - Patties shall be formed round and uniform in thickness.

Cooking - Patties shall be charbroiled and fully cooked. Compliance with cooking temperature requirements shall be in accordance with FSIS regulations.